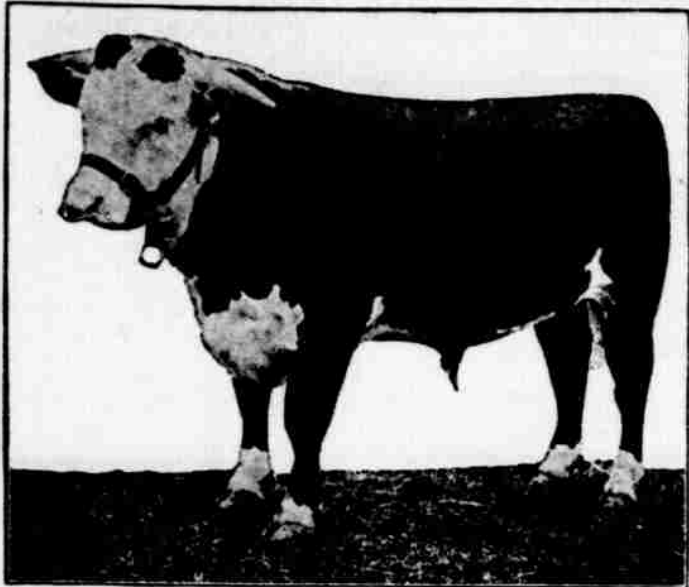


## LIVE STOCK BUILDS UP WORN-OUT LANDS



This Kind of Stock Helps to Improve the Land and a Big Profit Can Also Be Made From the Animals Themselves.

(By W. R. SCOTT.)  
Is your land rich enough, and is it producing as much as you wish? This, in my opinion, is the most important subject the farmer has to deal with. Poor lands mean poor crops, poor stock, a poor farmer—and a poor state.

The farmer who depends upon one crop to support his family and buy his meat, flour, hay, horses and many other things, sooner or later will come to grief. It matters not what, in reason, the price of that one article is. This one-crop system is what is the matter with our farmers. We need to diversify our crops more.

We need to keep more live stock; to raise our own horses and mules, sheep, cattle hogs and other live stock; to raise more hay, grain and leguminous crops. These sections where the farmers raise their own supplies, and have some to sell to supply the local markets, are the most prosperous.

We need to fence our farms, and must do so, if we keep live stock; and we must keep live stock if we expect to have manure to go on our crops. Without manure I believe it almost impossible to get our farms into a high state of cultivation. By the keeping of live stock on our farms, not only will this live stock manure the farms, and get the fields in better condition for growing better crops, but they will pay a profit to the owner. Our waste lands and hills should be fenced, and well stocked with growing cattle, horses and sheep, instead of being allowed to grow up and, in many cases, wash away.

Why not raise more sheep? I have found that sheep are as easy to raise as any stock, and almost indispensable in building up my farm. They will improve any land they graze upon; will kill the briars, keep down weeds, kill bushes; will distribute their droppings evenly over the fields, and

put the land in fine condition for any crop. If there was no other profit I would consider that they pay me in preparing my land for crops. But they will pay in mutton.

We need to keep more brood mares to raise our own horses. We cannot afford to be paying from \$400 to \$600 per pair for horses and mules; every time you buy a pair out of the state you are making some other farm rich and putting money into some other man's pocket, and proportionately making your farm poor and taking money out of your own pocket.

We ought to raise more poultry, chickens, turkeys, ducks—yes, and geese, too.

And we must raise more meat. Keep more hogs on the farm and raise more cattle. Meat is too expensive to buy. But in order to raise stock you will have to raise more feed for this stock, such as your land is best adapted to. If you do this your farm will quickly show the results; your land will get better and better each year, raising larger crops, thus enabling you to keep more stock and put more money in your pocket. To do this will require time and patience, but it is the true system of farming.

This kind of farming will build up any country and make the farmer independent of any trust or monopoly. I know the difficulties in the way, for I know by experience. If you are going to succeed in farming, you must have stock to help you. They will work cheap, 15 hours a day, and pay for the privilege of doing it. What cheap labor! Yet it is true. Why not avail yourself of it? The ideal condition is where you see fields growing the various crops such as the land is adapted to, with nicely kept fields, with stock of different kinds feeding upon the land. This means safe farming, plenty of corn, meat and grain. It also means a contented, satisfied farmer.

## PARTICULARLY GOOD FOR SMALL FARMER

Yield of Twenty to Forty Bushels Per Acre Should Be Secured—Improves Soil.

(By J. T. GRAINGER.)  
Soy beans are a good crop to raise, particularly for the small farmer. By growing a variety like Mammoth Yellow on soil that has been well prepared and fertilized, a yield of twenty to forty bushels to the acre should be secured, and as the soy bean is a legume, it will improve the soil.

Soy beans should be inoculated before planting on a field where they have not been previously grown.

When the ground has been well mellowed and the crop is wanted for pasture in the green form, or for hay or manure, it may be broadcasted or planted in rows.

When wanted mainly for the grain, the seed is put in rows with the grain drill more commonly, but sometimes with the corn planter or ordinary bean planter.

In growing the small varieties, the rows may be as near as 24 inches. The largest varieties call for a distance between the rows of not less than three feet.

The plants in the rows will bear growing thickly, as the habit of growth is upright. The distance between the plants may vary from two to five or six inches, according to the size of the plants.

The amount of seed used per acre is seldom more than one bushel per acre and seldom less than half a bushel.

If your land is not rich in humus, use a small amount of nitrate of soda as a starter for the beans. Apply at the rate of 75 pounds per acre after the beans are up. Put it on when the leaves are dry. It is very soluble and will sink into the soil in a surprisingly short time.

Then an application of 16 per cent acid phosphate with 50 pounds of muriate of potash per acre will give you a complete fertilizer that should be very satisfactory. Boerhaave would not be as good for a crop as soy beans, as the plant food elements are not readily available.

## SUMMER CARE AND FEED FOR THE COLT

Foal Should Be Taught to Eat Grain Early—Good Plan to Wean the Youngster.

(By C. S. ANDERSON, Colorado Expert.)  
Are you giving that young foal the proper care? To become a strong, sound horse when matured the foal must be well nourished and given every advantage possible.

At this time of the year mares and colts are allowed to spend at least a part of the time in the pasture. The foal should be taught to eat grain very early. By placing the feed box from which the dam eats her grain low, the foal, at about two months of age, will begin nibbling with the mother and will soon acquire a taste for the grain.

A pen built in one corner of the field made high enough to keep the mare out and allow the colt to pass under will make it possible to feed the foal grain with very little difficulty. Allow the mare in the enclosure with the foal for a few times, and it will soon learn to go in itself. Keep a liberal supply of grain, preferably oats and bran, and perhaps some cracked corn, in the feed box. To induce the dam to loiter about with the colt, have the pen near a shade tree or the salt box.

By weaning time the foal will have become thoroughly accustomed to eating grain and will wean very easily, besides being in better condition as a result of this additional feed.

Try this plan this year and you will be surprised to find a sleek, fat, well-grown colt at weaning time.

**Whitewash the Poultry House.**  
Use the spray pump to whitewash your poultry house. Make a good whitewash, adding a little carbolic acid, and spray the building thoroughly, covering every bit of the surface, and the house will be wonderfully sweetened.

**Neglected Duty.**  
A good many farmers who neglected to plant an orchard and shade trees while they were young waste more time now wishing they had them than it would have taken to plant them in the beginning.

## The KITCHEN CABINET

The heart is not always a royal mint, with patent machinery to work its metal into current coin. Sometimes it throws out in strange forms, not easily recognized as coin at all.—Dickens.

## SUMMER DESSERTS.

A dainty summer dessert is made of one-half cupful of peanuts, one cupful of mashed banana and half a cupful of grated coconut. Arrange on a small plate and pour orange juice over the mixture.

**Fruit Foam.**  
Take a half box of gelatin, one cupful of water, two and a half cupfuls of fruit juice and three eggs. Soak the gelatin in cold water until dissolved; beat the fruit juice, which may be strawberry, raspberry or any other fruit, pour over the gelatin, sweeten to taste, stir all together and strain and cool. Beat the whites of the eggs stiff, beat into the jelly until it is foamy, pour into a mold that has been wet and serve with whipped cream. Prepare in time for the gelatin to thicken before using. The day before using is better.

**Muskmelon Frappe.**—Remove the tops from small muskmelons to form a cover. Take out all the seeds and membrane and place in a sieve to drain out all the juice. Scoop out as much of the soft pulp as can be easily removed and cut it in small pieces. To the juice add a quart of sweetened whipped cream; turn this into a freezer and freeze. Serve in the melon shells, a layer of frappe and a layer of the melon pulp.

**Jellied Apples.**—Wash, pare, quarter and core six tart apples. Take two cupfuls of sugar and the same amount of water, boil until a thick sirup is formed. Drop the apples into this boiling sirup and cook until clear and tender, taking care to keep their shape. When tender, skim out, place on a platter to cool and measure and strain the sirup; there should be a half pint. Take a package of lemon jelly, dissolve in two-thirds of a cupful of hot water, add to the hot sirup, pour over the apples and into a mold. Serve on a platter, garnished with whipped cream.

## SOME NEW WAYS WITH MEATS.

The seasoning of meat sauces, meats and combinations of meat and vegetables is one of the most important points in culinary art. The careless, haphazard seasoning ruins an otherwise appetizing and wholesome dish. Ruskin says "much tasting means no wasting," so the skillful cook seasons, tastes and seasons again until the right blending is obtained.

**Southern Hash.**—Put six potatoes, two onions, three green peppers and two large tomatoes all through a meat chopper. Melt four tablespoonsful of butter in a frying pan, add the vegetables, with a cupful of soup stock and cook until the vegetables are done. Keep covered and stir occasionally to prevent sticking. Add two cupfuls of chopped meat, (cold roast beef is best), season well with salt a dash of kitchen bouquet and serve hot with hot potatoes.

**Baked Fish.**—Place a slice of onion and lemon inside a well cleaned fish, ready for baking. Brush well with butter and bake in a moderate oven, basting occasionally with butter and water. Meanwhile cook one cupful of sliced tomato with a cupful of boiling water, a slice of onion, carrot, celery and a sprig of parsley, a bay leaf, a half dozen cloves, salt and pepper, for twenty minutes. Make a sauce, using three tablespoonsful each of butter and flour, and the strained tomato, a fourth of a teaspoonful of kitchen bouquet, and the same amount of soda. Place the fish on a hot platter, garnish with lemon quarters, dipped in minced parsley, add a half cupful of this cream to the sauce and strain around the fish.

**Ragout of Veal.**—The cheaper cuts may be used for this dish. Stew the meat until very tender with onion, parsley, a fourth of a cupful of vinegar and a bay leaf. Remove from the bone while warm. When cool, cut in pieces for serving, roll each in seasoned flour and brown in hot fat. For the sauce, use a fourth of a cupful each of four and butter, a third of a cupful of veal stock, a half teaspoonful of Worcester sauce, a tablespoonful of lemon juice and three of horseradish.

## Lending to Farmers.

Texas bankers who make a practice of lending money to farmers have adopted for their own protection and for the guidance of borrowers, what is known as a "crop rate sheet for safe farming and bank credit." Taking a 40-acre, two-horse farm as a unit, this sheet states the live stock and the quantity of food and feed crops necessary to support on such a farm a family of five. The prospective borrower is requested to state in the same way the actual system

It pays to stick to one thing. Only those persons in whose lives some great purpose outweighs everything else, rise above the shoulders of the crowd. The man who minds his own business will soon have a business to mind.

## DINNER DISHES FOR COMPANY.

Cut a well cleaned chicken into pieces at the joints, cover with hot veal broth and let cook until tender. Cook a half cupful of rice, two dozen potato balls and a dozen small onions separately until nearly done, drain and add the chicken with a can of small string beans, rinsed in boiling water. Let simmer about ten minutes when all should be done. Prepare about a dozen and a half small baking powder biscuits. Turn the chicken on a large platter and surround with the hot biscuits.

**Martini Potatoes.**—Scoop out the inside of four hot, baked potatoes and force through a potato ricer. Add one and a half teaspoonfuls of butter, the yolk of an egg, three tablespoonfuls of cream, a half teaspoonful of salt, a dash of pepper and nutmeg. Keep hot and beat three minutes, then add a well beaten white of egg. Shape between two tablespoonfuls and place on a buttered sheet to brown delicately.

**French Lemon Jelly.**—Rub the peel of three lemons upon half a pound of loaf sugar and dissolve the sugar in two cupfuls of water. Boil until reduced, and the strained juice of the lemons, two cupfuls of water and the juice of an orange. Pour it upon two well beaten eggs and whip well. Then add two teaspoonfuls of gelatin, dissolved in a little boiling water to soften. Pour into a wet mold after being well blended and serve with whipped cream sweetened and flavored with lemon and orange.

**Fish Savory.**—Cut two small onions in slices and fry lightly in two tablespoonfuls of butter. Add a half pound of cold, cooked fish, cut in small pieces, sprinkle with a tablespoonful of flour and fry a light brown. Dredge with one teaspoonful of curry powder. Fry a little longer and add another tablespoonful of flour. Moisten with four tablespoonfuls of cream, and half a cupful of stock, season with salt, mixed spices and cook for half an hour, then add two tablespoonfuls of lemon juice.

Dish up and garnish with parsley and toast points.

Some happy talent, and some fortunate opportunity may form the two sides of the ladder on which some men mount, but the rungs of that ladder must be made of stuff to stand wear and tear.—Dickens.

## SUMMER DISHES.

There is no dessert more popular than the frozen one, in fact almost any combination is well come after it has been through the freezer.

**Orange Sherbet.**—Beat one egg lightly, add it to a quart of milk, and a pint of cream. Dissolve two and a half cupfuls of sugar in the juice of three oranges and one lemon. Add the grated rind of three oranges and one lemon, mix and freeze.

**Lemon Dumplings.**—Chop the rind of one lemon fine, add it to the juice mix two cupfuls of bread crumbs with a cupful of suet, add one egg and enough milk to make a paste, sweeten to taste, divide into five portions and place in separate cloths. Roll three quarters of an hour and serve with butter and honey.

**Individual Cream Chicken.**—Take a tablespoonful of minced chicken, season with a pinch of minced parsley and a squeeze of lemon. Season with salt and pepper and moisten with a spoonful of cream. Put into a ramekin, cover and steam in hot water. Serve on a hot plate with crisp buttered toast and small pats of sweet butter rolled in parsley.

**Gooseberry Dessert.**—Cook slowly a quart of gooseberries with a cupful of brown sugar in a stone dish in the oven. Arrange slices of sponge cake in a dish, pour over the cooked berries a custard made of a cupful of milk, an egg, a pinch of salt and a tablespoonful of sugar. When cold cover with sweetened whipped cream, sprinkle with chopped pistachio nuts and serve well chilled.

Nellie Maxwell

followed on his own farm. The closer the actual practice approaches the system outlined in the rate sheet the better is the farmer's credit.

**Unintentional Criticism.**  
"You were not at the theater yesterday when the first representation of your new piece took place."

"I was kept away by an important engagement."  
"Indeed! (kindly) Well, you didn't miss anything!"—Flegende Blaetter (Munich).

A la Bible.  
"If I kissed you on one cheek, what would you do?"  
"I'd turn the other cheek, also."

## TENDER SENSITIVE SKINS

Quickly Soothed by Cuticura. Nothing Better. Trial Free.

Especially when preceded by a hot bath with Cuticura Soap. Many comforting things these fragrant super-creamy emollients may do for the skin, scalp, hair and hands and do it quickly, effectively and economically. Also for the toilet, bath and nursery. Sample each free by mail with Book, Address postcard, Cuticura, Dept. XV, Boston. Sold everywhere.—Adv.

Of No Further Use.  
"What are these volumes you are throwing out?"  
"My library on international law."

Red Cross Bag Blue makes the laundress happy, makes clothes whiter than snow. All good grocers. Adv.

**Municipal Research Chickens.**  
Farmer—These are chickens.  
City Guest—I presume one breed lays scrambled eggs and the other fried.



As sure to rise as the Sun

You can't always make everything "just so." Sometimes you will get in more shortening than usual; or make the batter a little thin; or it may not be convenient to put a cake in the oven the moment it is mixed; or your oven may not bake evenly and it is necessary to turn the pan around—these of these little uncertainties make the slightest difference in results if you use

**KG BAKING POWDER**

This modern, double-raise baking powder has unusual strength and is absolutely certain to raise your biscuits, cakes and pastry light and feathery. It generates an abundance of leavening gas both in the mixing bowl and in the oven. The raising is sustained until the dough is cooked through.

Housewives who use KG never have "bad luck" with their baking. Try KG at our risk. Your grocer will refund your money if you are not pleased in every way.

## WHERE THE INCHES COUNTED

British Statesman's Remarkably Neat Retort to "Whit's" of "Chairman"

Lloyd-George's wit on the platform is well known, but here is one of the neatest retorts he ever made. He was addressing a meeting in South Wales, according to Pearson's Weekly, when the chairman, thinking to be witty at the chancellor's expense, remarked to the audience that he was a little disappointed in Lloyd-George's appearance.

"I had heard so much about Mr. Lloyd-George," he said, "that I naturally expected to meet a big man in every sense; but, as you can see for yourselves, he is very small in stature."

Many an orator would have been grievously upset by such an unfortunate beginning to the proceedings, but not so Lloyd-George.

"I am grieved to find," he said, with mock seriousness, "that your chairman is disappointed in my size, but this is owing to the way you have here of measuring a man. In North Wales we measure a man from his chin up but you evidently measure him from his chin down."

After that the chairman made no more personal remarks.

Speak but little and let that little be the truth.

Directions Wanted.  
Oculist—You will drop a little of this into your eye three times a day. Patient—Before meals, or after?

**The Great Trouble.**  
Appropos of a seashore divorce, Mayor Riddle of Atlantic City said: "The great trouble is that so many husbands, when they meet an old flame down here on the wind-swept beach, insist on being moths."

**Not So Bad as That.**  
"What are you so furious about, wife?"  
"Mrs. Smith just called me an old cat!"  
"Why, you're not old!"—Farm Life.

**MANY WAR ZONE HOSPITALS.**  
Have ordered Allen's Foot-Ease, the antiseptic powder, for use among convalescent troops. Shaken into the shoes or dissolved in the foot-bath, Allen's Foot-Ease gives refreshing rest and comfort and prevents the feet getting tired or foot-sore. Try it TODAY. Don't accept any substitute. Sold Everywhere. 25c. For FREE literature, address Allen S. Cronsted, LeRoy, N. Y.—Adv.

**Not Likely.**  
"A curious thing happened to me this morning," began the man who always told long-winded stories. "Did somebody stop to listen to one of your yarns?" inquired the other, reaching for his hat.



No bother to get summer meals with these on hand

**Libby's Vienna Style Sausage and Potted Meats**  
Just open and serve. Excellent for sandwiches. Insist on Libby's at your grocer's.

Libby, McNeill & Libby, Chicago



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**After a Catch.**  
A man with a small fresh net was seen returning to his bungalow. "Been out after the speckled beauties?" asked a neighbor. "No, I'm going in after mosquitoes," replied the net bearer, with vengeance in his tones.

**Not Guilty.**  
"Hey, you big bushy!" yelled an excited fan as the pitcher of the home team issued his fourth successive base on balls, forcing a runner across the plate. "Where did you learn to pitch in a correspondence school?" If the pitcher heard, he made no sign, but another spectator sitting near the excited one administered a stinging rebuke.

"You talk like a fish," he said scornfully. "What makes you think that dub ever learned to pitch anywhere?"

**Mean Disposition.**  
"Before engaging rooms in your house," said the bachelor, "I want to know if there are any families with crying babies staying here." "I'm afraid there is," replied the landlady; "but we—"  
"Well, I was just going to say," continued the other, "that if there are, I want you to put me in the room next to theirs. I want to wake up in the night and hear their trouble, so that I can congratulate myself again that I'm not married."



"Hey, Skinnay, Come on over!"